In the claims:

1. (Currently amended) A method for hydrolyzing ~~α-galactose~~ α-glycosidic bonds capable of being hydrolyzed by an α-galactosidase comprising:

contacting a compound having ~~an α-galactose~~ the α-glycosidic bond with an effective amount of an enzyme having at least a 70% amino acid identity to an amino acid sequence set forth in SEQ ID NO: 4 and having α-galactosidase activity.

C2

2. (Currently amended) The method according to claim 1 wherein the enzyme has at least 90% amino acid identity to the amino acid sequence set forth in SEQ ID NO: 4 and has α-galactosidase activity.

3. (Currently amended) The method according to claim 1 wherein the enzyme comprises a sequence of at least 30 amino acids identical to a contiguous region of amino acids 1 to 364 of SEQ ID NO: 4 and has α-galactosidase activity.

4. (Original) The method according to claim 1 wherein the enzyme has the amino acid sequence as set forth in SEQ ID NO: 4.

5. (Original) The method according to claim 1 wherein the enzyme is recombinantly produced.

C3

6. (Currently amended) The method according to claim 1 wherein the compound having the ~~α-galactose~~ α-glycosidic bond is raffinose.

7. (Currently amended) The method according to claim 6 wherein the ~~α-galactose~~ α-glycosidic bond is in raw beet sugar.

8. (Original) The method according to claim 1 wherein the compound is raffinose, stachyose, verbascose, or a combination thereof.

C4 9. (Currently amended) The method according to claim 8 wherein the compound is contained in a member of the lentil or bean family, or ~~a combination thereof~~ both.

10. (Original) The method according to claim 1 wherein the contacting is at a temperature of about 85° C.

11. (Original) The method according to claim 1 wherein the contacting is at a pH of about 9.5.

12. (Original) The method according to claim 1 wherein the contacting is at a temperature of about 85° C and a pH of about 9.5.

13. (New) The method according to claim 1 wherein the α-glycosidic bond is an α-1,6 galactosyl bond or an α-1,6 galactosidic bond.

C5 14. (New) The method according to claim 1 wherein the enzyme has at least 95% amino acid identity to the amino acid sequence set forth in SEQ ID NO: 4 and has α-galactosidase activity.

15. (New) The method according to claim 1 wherein the enzyme comprises a sequence of at least 50 amino acids identical to a contiguous region of amino acids 1 to 364 of SEQ ID NO: 4 and has α-galactosidase activity.